

FRENCH NIGHT

Entrée *(Choose 1)*

Creamy Baked Brie with golden toasted almonds, thyme and drizzled with deliciously warmed honey. **(GF)** Served with toasted sourdough.

Mussels in white wine, fresh crusty baguette.

Pork terrine and nut terrine, cornichons, fruit paste.

Main *(Choose 1)*

Coq Au Vin — Free range chicken pieces braised in red wine with mushrooms, carrots & golden shallots. Served on a bed of creamy mash.

Duck confit, Carrot puree, braised lentils.

Pan-seared market fish, capers, brown butter, parsley.

Roast rib on the bone, potato dauphinoise, green peppercorn sauce — served with shared sides of seasonal greens.

Dessert

Crème Brûlée — Vanilla infused baked custard, crisp toffee shell.

Served alongside fresh berries. **(GF)**

— \$130 per person

